

48428 to 48503—Continued.**48448. COMBRETUM sp. Combretaceæ.**

"(No. 152.) Near Kimbembe River, Katanga, Belgian Kongo. Large fruits in dense clusters."

48449. COMBRETUM sp. Combretaceæ.

"(No. 154.) *Kifoola-buto*. Near Kimbembe River, Katanga, Belgian Kongo."

48450. COMBRETUM sp. Combretaceæ.

"(No. 164.) Governor's garden, Elizabethville, Belgian Kongo."

48451. COMMIPHORA sp. Balsameaceæ.

"(No. 57.) A spiny, green-barked, deciduous tree. The trunk or branches, cut off and set in the ground during the rainy season, strike root readily and make good living posts for fences or kraal walls. From Bulawayo, Matabeleland, Southern Rhodesia."

48452. DIGITARIA ERIANTHA Steud. Poaceæ.**Grass.**

"(No. 214.) One of our best native sweet-grasses."

Common throughout the eastern half of South Africa, rare in the west. Said to be good fodder for cattle. (Adapted from *Oliver, Flora of Tropical Africa*, vol. 9, pt. 3, p. 429.)

48453. DIOSCOREA sp. Dioscoreaceæ.

"(No. 173.) Bulbils from termite nests at Elizabethville, Belgian Kongo."

48454. DIOSPYROS SENEGALENSIS Perr. Diospyraceæ.**Inkulu.**

"(No. 121.) *Mookasje*. Near Elizabethville, Belgian Kongo."

A shrub or tree, from 6 to 40 feet high, bearing edible fruits up to an inch in diameter. The compact, ebonylike wood is useful in many ways and is much thought of by the natives, who call it *monkey guava* in West Africa and *aje* in Abyssinia. The tree is widely scattered, ranging from Abyssinia and Mozambique on the east to the Gold Coast and Angola on the west. (Adapted from *Hiern, Ebenaceæ*, p. 165.)

A fruiting tree of the inkulu is shown in Plate I.

48455. DIPLORHYNCHUS sp. Apocynaceæ.

"(No. 155.) *Muëngwe*. Near the Kimbembe River, Katanga, Belgian Kongo."

48456. ELEUSINE CORACANA (L.) Gaertn. Poaceæ.**Ragi millet.**

"(No. 143.) A small-seeded millet cultivated by the natives and chiefly used for the manufacture of pombe, a kind of beer."

A substitute for sorghum, called by the Arabians *teleboon*, by the Abyssinians *toccusso*; it is grown only on the poorest soil and where the ground is too wet to admit a better crop. The grain is very small and generally black and is protected by a thick, hard skin; it has a disagreeable taste and makes only a wretched sort of pap. It yields a yeast that is more fit for brewing than for baking; in fact, not only do the Niam-Niam, who are the principal growers of the Eleusine, but also the Abyssinians make a regular beer by means of it. (Adapted from *Schweinfurth, The Heart of Africa*, p. 248.)

For previous introduction, see S. P. I. No. 46295.